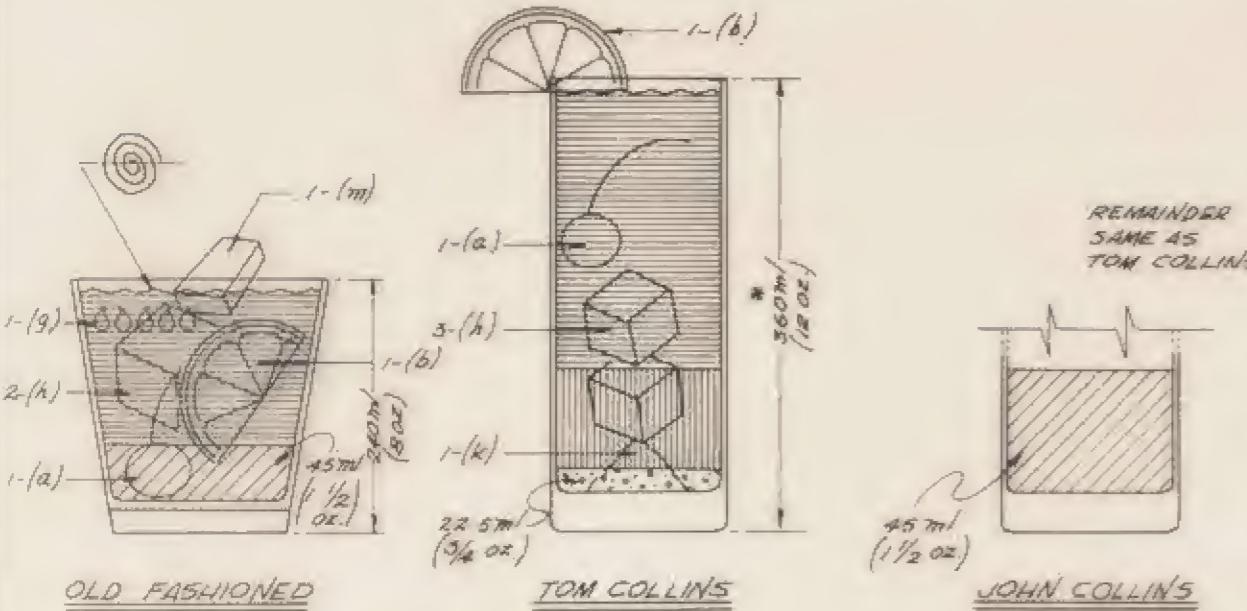


ASSEMBLIES

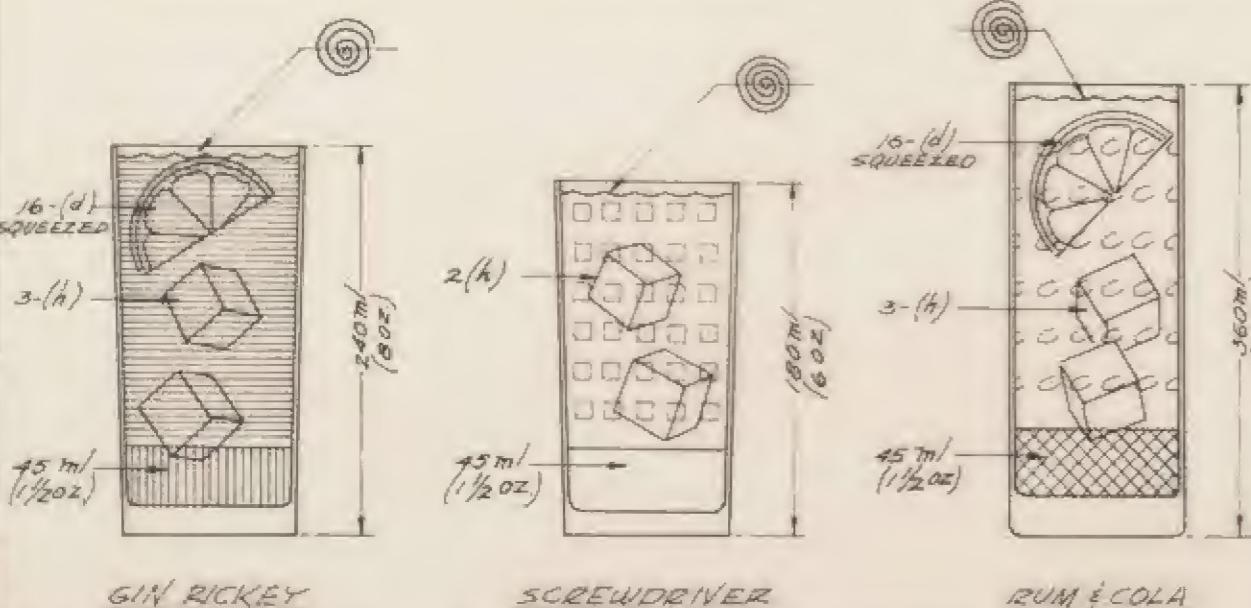
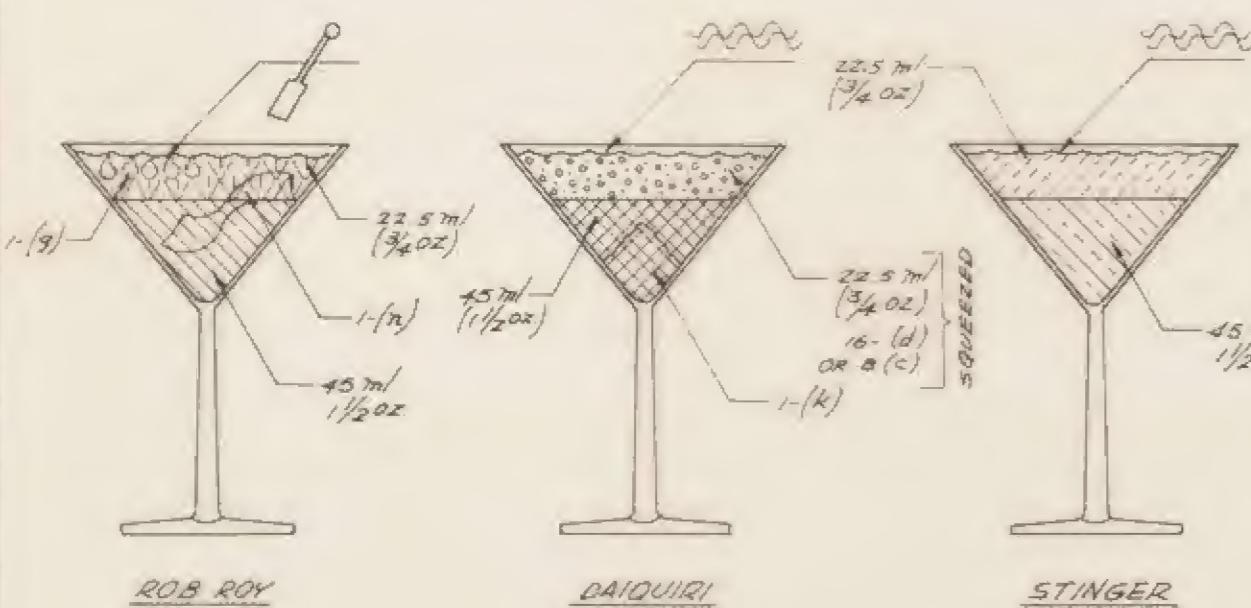
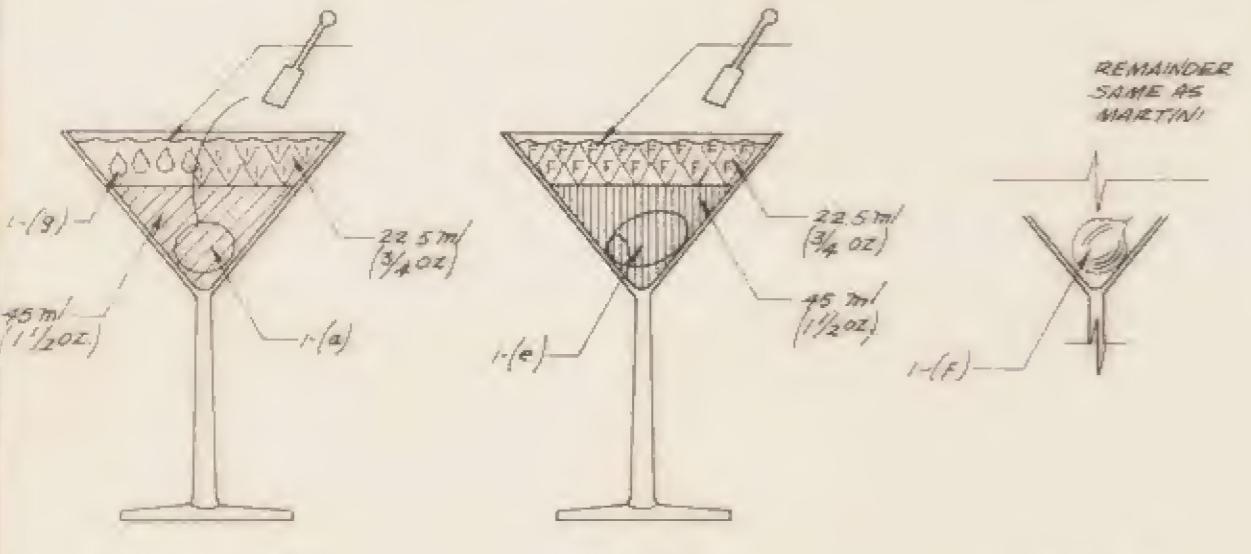


DETAILS

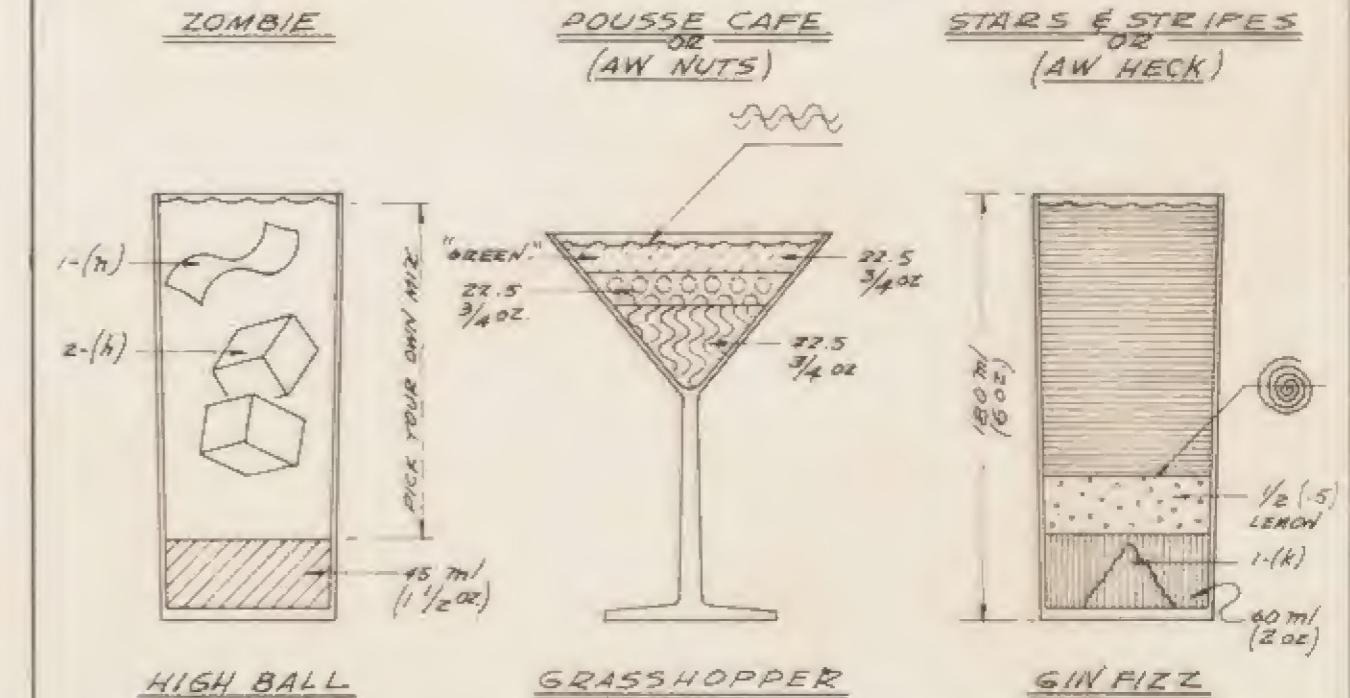
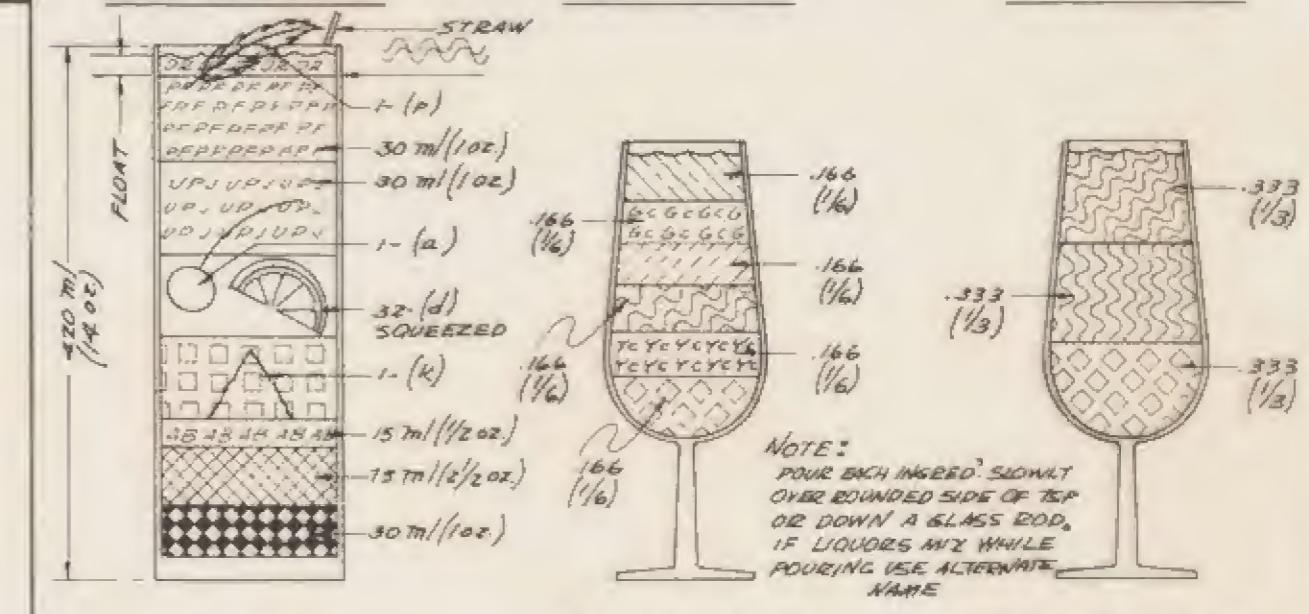
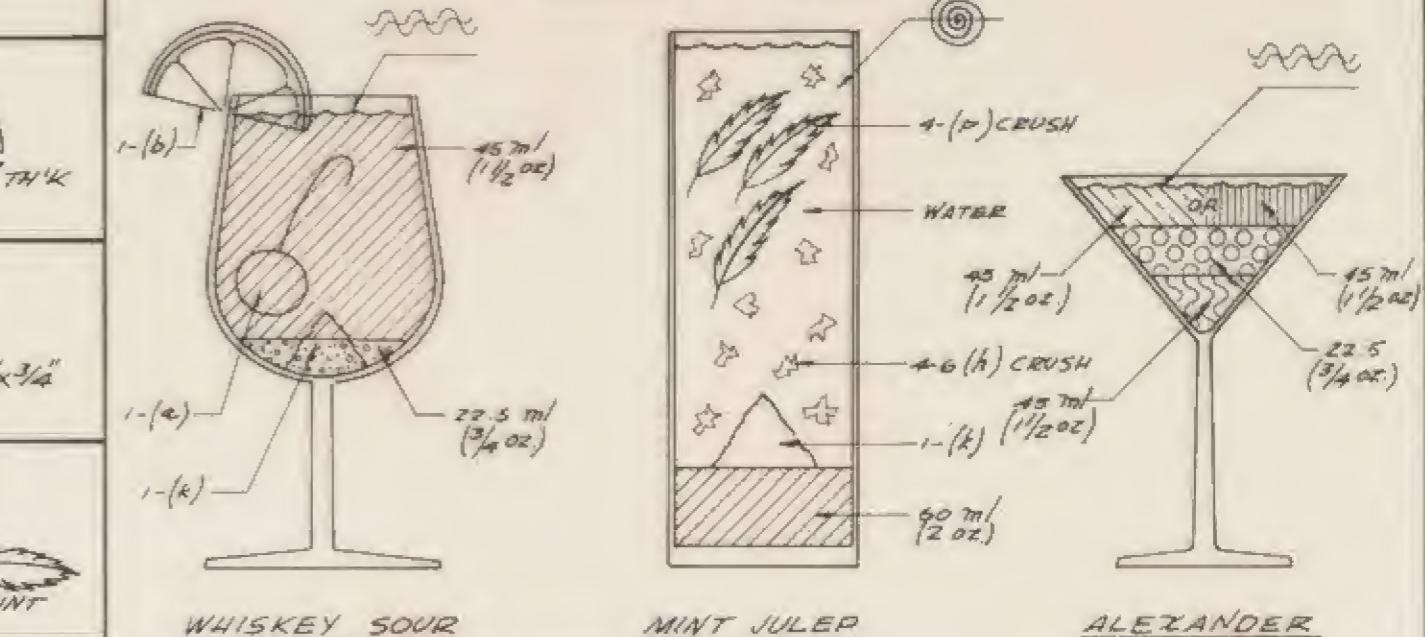
1-SPHERE-RED W/STEM (a)	1-SEGMENT $\frac{1}{8}$ " THK ORANGE (b)	1-SEGMENT $\frac{1}{8}$ " THK LEMON (c)	1-SEGMENT $\frac{1}{8}$ " THK LIME (d)
1- SPHEROID-GREEN W/RED CENTER (e)	1- SPHERE-WHITE (f)	1- DASH ANGOSTURA BITTERS (g)	1- CUBE $\frac{3}{4}$ " X $\frac{3}{4}$ " X $\frac{3}{4}$ " ICE (h)
1- TEASPOON FINELY GRANULATED SUGAR (i)	1- SUGAR CUBE (m)	1- LEMON PEEL (n)	1- SPRIG OF MINT (p)
REMAINDER SAME AS TOM COLLINS			

COCKTAIL CONSTRUCTION ENGLISH-METRIC

U.S. DEPARTMENT OF AGRICULTURE
FOREST SERVICE REGION 8
Ketchum REGIONAL ENGINEER



ASSEMBLIES



SHAKE WITH CRACKED ICE AND REMOVE	STIR
GRENADINE	STIR WITH CRACKED ICE AND REMOVE
GREEN CHARTREUSE	
PASSION FRUIT JUICE	
SODA	
BOURBON	
LEMON JUICE	
GIN	
ITALIAN (SWEET) VERMOUTH	
FRENCH (DRY) VERMOUTH	
SCOTCH	
RUM	
WHITE CREME DE MENTHE	

NO MATTER WHAT YOU MIX, TAKE CARE,
THE DRINK YOU MIX MAY BE YOUR OWN!

GENERAL NOTES:

- ① CONVERSIONS ARE APPROXIMATE ADJUSTMENTS MAY BE MADE TO SUIT TASTE
- ② ALWAYS PUT ICE, ETC., IN THE MIXING GLASS BEFORE POURING MAIN INGRED. WHEN MIXING DRINKS CONTAINING FRUIT JUICES, ALWAYS POUR THE LIQUOR LAST. STIR DRINKS MADE W/CLEAR LIQUORS. SHAKE DRINKS MADE W/FRUIT JUICES OR CREAM. STEMMED GLASSES FOR COLD DRINKS WITHOUT ICE — HOLD BY STEM

* ml = MILLILITERS

3 ml = $\frac{1}{8}$ INCH

19.05 mm = $\frac{3}{4}$ INCH

4.9% = 1 TSP

RECIPES BY: S S & M
SELF APPOINTED BARMASTERS

DETAILS & ASSEMBLIES OF MIXED DRINKS - RIGHT OR LEFT HAND

CHECKED	BY	REVISION'S (IF POSSIBLE)
10/22/74	I MIXUM	
10/23/74	IMA SOT	
10/24/74	JIM BEN	
10/25/74	I P. FRELL	
10/26/74	B-B. JOHN	
		10P/

SCALE - NONE
TIME - ANYTIME NO 62-9480